THE ALABAMA COOK BOOK

Currant Jelly

June 29, 1934

Dorothy E. Stanton

1st Jelly

November.

Black Walnut Drops

3 eggs
2 teaspoons water
1 pound brown sugar
1 cup chopped black walnuts
½ teaspoon salt
½ teaspoon soda
3 to 4 cups cake flour

Beat whole eggs with water until thick, add sugar, gradually all the while, then nuts and flour sifted

THE ALABAMA

COOK BOOK

CONTAINING

Choice Receipes Contributed by the Ladies of Alabama and Published in the interest of the Methodist Episcopal Church.

COMPILED AND PUBLISHED BY

MRS. JESSIE PIERCE.

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PREFACE.

Among our best friends are the books that tell us how to live. "A friend in need is a friend indeed." So a good cook book is indeed the Housekeepers' friend.

There are many good cook books, and I am justly proud to place this book among the best.

Every recipe has been tested and is recommended by some practical housekeeper.

It has been the purpose to sign each lady's name to the recipes she has given to the book, but in some instances the names were not signed to the papers sent in, so it was impossible to know to whom to give credit. Much labor has been expended and great pains taken to make the book one of which the ladies of Alabama might be proud.

The proceeds from the book will be used in the interest of the church.

Mrs. Jessie Pierce.

SOUPS.

Hail soup! Thou harbinger of full-orbed dinner.

TOMATO SOUP.

Take six ripe tomatoes, put to cook in one pint of water. When thoroughly cooked, strain, add half pint of milk or cream, a lump of butter, salt to taste. Thicken a little with flour.

MRS. C. R. PHILLIPS.

TOMATO SOUP.

Scald, peel and slice four large tomatoes, (or one can), add one quart of boiling water and cook well. Then put in one teaspoon of soda. Stir, and when done foaming add one pint sweet milk at once. Salt, pepper, and butter. When it boils again stir in three crackers. Serve at once.

MRS. HELEN KELLEY.

VEGETABLE SOUP.

Boil a beef bone three hours in three quarts of water and a little salt. Remove meat to another kettle, add to soup a little cabbage, one onion, a carrot, a turnip, some celery, all chopped fine. One tablespoon of rice, boil over one hour altogether. Serve as it is, or strain if preferred. Season the meat with salt and pepper. One ounce of butter, and cook brown in a little of the broth till very tender. Serve with vegetables after the soup.

VEGETABLE SOUP.

Take a shank of beef, put on in cold water, salt, skim, boil until done. Take two or three good sized onions, slice thin, one or two carrots chopped fine. When meat is done take from the stock before putting in your vegetables. Take four or five potatoes, cut in irregular chunks. Use a quart of them. About one-half hour before the soup is done, cook two tablespoons of tapioca and a little rice until well done, add them to the soup ten minutes before taking up, also some small pieces of meat. This makes four quarts of soup.

MRS. C. B. NOBLE.

FISH.

The silvery fish, grazing at large in meadows submarine, fresh from the wave, now cheer our festive board.

TO FRY SALT FISH.

Soak over night in sour or sweet milk. In the morning wash and dry. Roll in flour and fry in a little butter. Add just a little water which will make a nice brown crust.

MRS. G. J. BAIRD.

SALMON LOAF.

One can of Salmon, one-half cup cracker crumbs, one-half cup milk, one egg, salt and pepper. Make in a loaf, put on a plate and steam one-half hour.

MRS. CLARA WADLEIGH.

ROAST OYSTERS ON TOAST.

Toast some slices of bread, drain some oysters, put as many on a slice as possible, season with salt, pepper and butter. Put them in a hot oven until the edges of the oysters curl. Serve at once.

MRS. S. H. BASOM.

CREAM SALMON.

One pint can of Salmon, remove bits of bone and skin and mince fine. Boil one pint of milk and thicken with two tablespoons of corn starch, add two tablespoons of butter, with pepper and salt to taste. Take one pint of bread-crumbs, put a thin layer on bottom of pudding dish, then a layer of minced fish, then of the white cream. Repeat this till all is used. Crumbs on top, over which scatter little pieces of butter; bake about thirty minutes or until nicely browned.

"AUNT BECCA."

CREAMED OYSTERS.

One tablespoon of butter, one heaping tablespoon of flour, one cup of sweet milk. Put butter in milk, and when hot add flour made to a thin paste with milk. Stir until boiled. Take a pint of oysters, cook in their own liquor until plump, partly drain, then pour over the sauce that has been seasoned with salt, pepper and celery salt.

MRS. S. H. BASOM.

ESCALLOPED OYSTERS.

One quart of oysters, put in a colander, drain to remove all bits of shell. Butter an earthen dish. Have

ready a good sized cup of slightly crushed cracker crumbs, cover the bottom of dish with crackers, season with salt, pepper and bits of butter, then a layer of oysters, seasoned like crackers. Repeat until oysters and crackers are all used, using crackers last. Put most of the butter on top. Pour over the oyster liquor, also a cup of new milk, part cream is better. Fill dish within an inch and a half of the top to allow it to rise. Bake twenty minutes covered; half an hour uncovered.

MRS. C. G. WINSLOW.

OYSTER DRESSING FOR TURKEY.

One pound broken crackers, one stock of celery chopped fine, one half pound melted butter, salt and pepper to taste. Add to this two quarts of oysters, use oyster liquor enough to moisten. Mix well together and fill the Turkey.

MRS. CROSBY.

MEATS.

In buying meat, allow no knavery,
In cooking it, bespeak it savory,
In carving it, don't hack and claw sir,
In eating it, think tenderly of—

CHAUCER.

POT ROAST OF BEEF.

Put a little suet in kettle, wash beef, put in after suet begins to try out over slow fire. After beef has browned

over, pour on boiling water; salt when nearly done.

MRS. MEDAD NORTON.

BREADED SAUSAGES.

Wipe the sausages dry. Dip in beaten egg and bread crumbs. Put them in frying basket and plunge in boiling fat. Cook ten minutes, garnish with parsley.

GEORGIA NORTON.

VEAL LOAF.

Three pounds beef or veal, a quarter of a pound of salt pork, two eggs, a cup of rolled crackers, a half teaspoon of pepper, a little sage and salt to taste. Cook the veal or beef, but not the pork; chop all together. Add enough of the stock to make it moist. Put in the other ingredients. Press into a deep tin and bake slowly for two hours. Do not slice until perfectly cold.

MRS. F. L. STONE.

HEAD CHEESE.

Clean the heads, soak in salted water until the blood is all out. Trim off the fat. Boil the rest until it comes from the bone. Remove all bones and let drain in colander. Put in a chopping bowl and season with salt, pepper and about two tablespoons of sage. Mix well with hands. Put in a pan and press with a light weight.

L. C. P.

CROQUETTES.

Chop meat very fine, add one egg, a little gravy, roll in cracker crumbs. Fry fifteen or twenty minutes in a little butter.

SPICED MEAT. (Very Nice.)

Three pounds raw lean beef or veal chopped fine, or put through a sausage mill, one tablespoon salt, one of black pepper, one teacup rolled crackers, one of sweet milk, one egg. Bake two hours.

Mrs. H. C. M.

MEAT CROQUETTES.

Take any pieces of cold roast or boiled meat, chop fine, add about one-fourth the quantity of fine bread crumbs. Prepare a milk gravy as you would for table use. Make your meat and bread crumbs quite moist with it. Add salt and pepper to taste. Mold in any fanciful shape and fry in butter, or drop in hot lard as you would fried cakes. Prepare an hour or two before you need them, or over night.

Mrs. J. L. Patterson.

SALADS.

TOMATO SALAD.

Take ripe tomatoes and cut them in thin slices, sprinkle over them a small quantity of finely chopped green onions, add salt, pepper, vinegar, and oil if liked. The oil should be in the proportion of three tablespoons to one of vinegar. Serve with any roast meats.

Mrs. Lavina Taber.

POTATO SALAD.

Use twelve potatoes, slice them while warm, season with salt and pepper, chop an onion and place on top, heat a cup of vinegar and pour over them. Take a cup of rich sour cream and stir all together. Boil eggs, chop yolks and whites separately and place over top of salad in any form you choose.

MRS. MINNIE PASCHKE.

SALMON SALAD.

Two bunches celery, or one small head of cabbage, chopped fine; add one can of salmon, mix carefully.

DRESSING.

One tablespoon butter, four tablespoons milk, six tablespoons vinegar, one egg, one spoon of mustard, salt and pepper. Cook until it boils; when cool pour over the salad.

MARIA JOSEPHINE NORTON.

HOT-SLAW.

Shred a head of cabbage very fine. Put a lump of butter in a porcelain kettle, add cabbage. Salt and pepper to taste. Use just enough water to prevent burning. Cook until tender, which will be about twenty-five minutes. Now add two-thirds cup of vinegar. Let cook two or three minutes, then put in two or three tablespoons thick sweet cream. Serve immediately.

MRS. G. J. B.

CABBAGE SALAD

One tablespoon each of mustard and flour, two tablespoons of sugar, one teaspoon of salt, one-half

teaspoon of pepper, butter the size of an egg, three eggs boiled hard, rub the yolks to a paste, cut the whites in rings for the top, dissolve the mustard flour and egg in one and one-half cup of vinegar, bring all to a boil, when cold mix with cabbage.

GRACE NOBLE.

POTATO SALAD.

Boil the potatoes with skins on, slice while warm into a dish alternately with onions and celery, cut very fine, sprinkle with salt and pepper while filling the dish. Heat one-half cup of vinegar, one-half cup of good drippings or salad oil, pour over it warm when ready to serve.

MRS. A. C. DUTTON.

CHICKEN SALAD.

Boil two chickens until tender, take out bones, pick to coarse pieces, cut one large bunch of celery in pieces and mix with the chicken.

DRESSING.

Four eggs, one cup of butter, one pint of vinegar, one-fourth cup sugar, two tablespoons made mustard, one teaspoon of salt and little cayenne pepper; boil this dressing, cool, then add one cup of cream, a very little of any good salad dressing and pour over the chicken just before serving.

MRS. L. J. WARD,

CABBAGE SALAD.

Two quarts of finely chopped cabbage, two level tablespoons salt, two of white sugar, one teaspoon of

black pepper, a tablespoon of ground mustard, rub the yolks of four hard boiled eggs until smooth; add one-half cup of butter, slightly warmed, mix thoroughly with the cabbage; add a teacup of good vinegar, serve with whites of eggs, sliced and placed on salad.

MRS. E. D. POTTER.

CHICKEN SALAD.

Take only the white meat of a cold boiled or roasted fowl and chop finely, chop also three-fourths the amount of either white cabbage or celery, mix and pour over or a dressing the yolks of two hard boiled eggs rubbed to a powder, one teaspoonful of salt, one of pepper, one of mustard, three of salad oil or melted butter, two of white sugar, rub all well together; then beat a raw egg well and mix alternately with half a teacup of vinegar, garnish the top of the salad with the whites of the boiled eggs cut in fanciful shapes.

GENEVIEVE BASOM.

SALAD DRESSING.

Three eggs, beat yolks and whites separately, one-half tablespoon dry mustard, one cup vinegar, heaping teaspoonful butter, one-half teaspoon of salt, two tablespoons of sugar, mix all together, put butter in last, cook the custard and when cold add sweet cream to thin it. It is much nicer to whip the cream.

MRS. W. B. HOFF, Buffalo.

SHRIMP SALAD.

Let shrimps stand in cold water for one hour, drain and separate in parts; add shredded lettuce leaves and mix with dressing.

Dressing.

Six eggs, one tablespoon of sugar, four tablespoons melted butter, one-fourth tablespoon of red pepper, one tablespoon salt, one heaping tablespoon mustard, three-fourths cup of milk; keep vinegar separate until all is boiling, then stir all together. When cold thin with cream. Cook as you would a custard. Serve these in lettuce leaves pinned with wooden tooth-picks.

Georgia M. Norton.

POTATO SALAD.

One quart of boiled potatoes sliced or chopped, one onion, one tablespoon of butter.

Dressing for Salad.

One cup of milk, one egg stirred in while milk is boiling hot. When cold add a teaspoon of made mustard, a little salt and pepper and a half cup of vinegar.

Mrs. Bement.

SALMON SALAD.

Four hard boiled eggs, the yolks of two of them rubbed fine, with one raw yolk, a pinch of sugar, salt and mustard, a teaspoon of melted butter, a tablespoon of vinegar, cook, chop the salmon fine, also the same quantity of celery or white cabbage, mix well together just before using, pour over the mixture.

Mrs. Franc Stevens.

CABBAGE SALAD.

One cup of vinegar, a piece of butter as large as an egg, two tablespoons of sugar, one-half teaspoon dry mustard, one teaspoon of flour, yolk of one egg, one-third cup sweet milk. Heat vinegar and butter together,

add sugar, mix the flour and mustard with the yolk of the egg and stir it into the boiling vinegar. When cooked add the milk and pour over the cabbage.

MRS. GEO. HITCHCOCK.

SALAD DRESSING.

To the yolk of each egg add one-half teaspoonful of mustard, the same of salt, one tablespoon of melted butter and a wine glass of vinegar.

CABBAGE SALAD.

Chop one cabbage fine, take one tablespoon of butter, four of cream, two-thirds of a cup of vinegar, and two-thirds of a cup of sugar, one egg, one tablespoon of mustard; put on the stove and cook until thick.

MRS. H. T. NORTON.

CELERY SALAD.

One small head of cabbage, three bunches of celery chopped very fine; take one teacup of vinegar, a lump of butter the size of an egg, yolks of two eggs, one teaspoon of mustard, one of salt, a pinch of cayenne pepper, two tablespoons of sugar, mix these well, put the mixture on the stove and heat until it thickens, stirring all the time, when cold add two tablespoons of rich, sweet cream, pour over the salad, if not moist enough add a little more.

MRS. MARY PIXLEY.

TABLE MUSTARD.

Three teaspoons mustard, wet with boiling water until perfectly smooth, beat yolks of two eggs and stir in; one

tablespoon sugar, the same of butter, a little salt, half a teacup of vinegar, place the dish in boiling water until the contents thicken, stirring constantly, then bottle for use; excellent, and will keep for months.

MRS. J. L. P.

COOKED MUSTARD. (FOR RELISH.)

One cup vinegar, one-half cup sugar, one egg, two tablespoons mustard, stir well together and boil twenty minutes.

MRS. RACHEL FISK.

PICKLES AND CATSUPS.

CUCUMBER PICKLES.

Wash the cucumbers and place in a jar, use one teacup of salt to one gallon of vinegar, put in some horseradish roots, add one ounce of mixed spices to every gallon of vinegar.

MRS. GIB ALLEN.

GREEN TOMATO PICKLES.

Chop one peck of green tomatoes. Stir in one-half teacup of salt, drain over night. Three green peppers chopped, one cup of grated horseradish, two quarts vinegar, one cup sugar. Let boil gently, stirring occasionally until the tomato is tender, then add a tablespoon each of cloves and cinnamon.

MRS. LUCY F. BATEMAN.

CUCUMBER PICKLES.

To two hundred pickles one gallon vinegar, one-half cup of rock salt, a piece of alum half the size of an egg, one teacup horseradish, cut fine, heat the vinegar, dissolve the alum and salt, then pour over the pickles.

MRS. H. GARNHAM.

GREEN TOMATO PICKLES.

Eight pounds green tomatoes chopped fine, four pounds brown sugar, boil three hours. Add one quart of vinegar, one teaspoon each of nutmeg, cinnamon and cloves, boil fifteen minutes, let cool and put in jars.

MRS. M. BLOOMINGDALE.

SPICED GRAPES.

Five pounds of grapes, three pounds sugar, two tablespoons cinnamon, the same of allspice, a half teaspoon cloves, pulp grapes, boil skins until tender, cook pulps and strain through a sieve. Add to it the skins, put in sugar, spices and vinegar to taste, boil thoroughly and can; this is nice to serve with meats.

MRS. DAVID HOWLAND.

SPICED CURRANTS.

Four pounds ripe currants, one and a half pounds white sugar, one teaspoon each of salt, ground cloves and black pepper, one tablespoon cinnamon; boil down to half of the amount.

MRS. M. RIEMER.

SPICED PLUMS.

Seven pounds of fruit, three and a half of sugar, one

ounce each of ground cloves and cinnamon, one quart of vinegar; boil one-half hour.

MRS. LIZZIE CHAMBERLAIN.

CURRANT CATSUP.

Three pounds currants, wash and drain, two pounds brown sugar, one pint vinegar, one tablespoon allspice, cloves and cinnamon; let the vinegar and sugar come to a boil; put in currants, cook fifteen minutes; it is ready to bottle.

M. B.

GRAPE CATSUP.

Stew five pounds of grapes and strain, take two pounds sugar, one tablespoon each of cloves, cinnamon, allspice and pepper, one-half tablespoon salt, one pint vinegar; boil until thick and bottle.

MRS. R. ALLEN.

TOMATO CATSUP.

For a milk pan of cooked tomatoes, after being strained, take three tablespoons cinnamon, four of salt, two of ginger one of allspice, one teaspoon each of black and cayenne pepper, one pint vinegar, simmer down thick, add more spices if desired.

MRS. MINA MEAD.

TOMATO CATSUP.

One gallon tomatoes strained, six teaspoons salt, two of black pepper, one of cloves in a bag, two of cinnamon, two of allspice in a bag, one-fourth teaspoon cayenne pepper, one and a half pints vinegar, one teaspoon mustard,

one of ginger, one nutmeg; boil from one and one-half to two hours; one peck of tomatoes will make a gallon strained.

MRS. KELLY, Toronto, Canada.

CHILI SAUCE.

One dozen tomatoes, one cup and a half of vinegar, four onions, four green peppers, two tablespoons salt, one nutmeg, one tablespoon ginger, one of cinnamon; cook one hour and put through colander.

MRS. GARNHAM.

CHILI SAUCE.

One peck ripe tomatoes, ten large onions, ten large green peppers, sixteen tablespoons brown sugar, ten cups vinegar, five tablespoons salt, peel and chop separately, then mix and boil two hours in a porcelain lined kettle.

CUCUMBER PICKLES.

Put one hundred small cucumbers out of strong brine in a porcelain lined kettle, cover with cold water, place on the back of the stove, let stand several hours; the water will get hot, but must not boil, pour off water, wipe each one dry, place in an earthen iar, in the meantime have ready one gallon good vinegar, one and one-half pounds of brown sugar, one dozen small red peppers, one-half ounce cloves, one ounce celery seed, one ounce mustard seed, two lemons sliced thin, and a dash of whole mace, let boil fifteen minutes, pour hot water over the cucumbers; tie up, they will be ready to use in a few days.

COLD CATSUP.

Two quarts ripe tomatoes, one-half cup chopped onions, let them stand in a colander over night, with half cup salt, next morning add two heads chopped celery, two peppers, one ripe and one green, one-half cup sugar, one-half teaspoon each of cinnamon and nutmeg, one-half cup white mustard seed and one-half pint vinegar; make thin as desired; no cooking.

MRS. MAGGIE HOWLAND.

PICCALILI.

One peck green tomatoes chopped fine, sprinkle over this a half cup full of salt, put on a press and stand over night, in the morning drain off the juice and cook until soft in enough weak vinegar to cook it, one large head of cabbage chopped fine, one quart of grated horseradish, six large green peppers chopped fine, mix all together, pour over one quart of vinegar, two pounds sugar, while hot.

MRS. HARRIET E. WINCHEL.

FRENCH PICKLES.

One quart small onions, one quart green tomatoes, two quarts cucumbers, two small greenpeppers, two small heads cauliflower, four cups sugar, one cup flour, one gallon vinegar, two tablespoons mustard, cut all of the vegetables, put in a crock, sprinkle through them one cup of salt, then pour enough boiling water on them to cover; let them stand over night, in the morning drain through a colander, mix the mustard, sugar and flour together and cook in the vinegar, put in vegetables, cook until tender; add a cup of nasturtium seeds.

MRS. F. A. PIXLEY.

GREEN TOMATO PICKLES.

Take any amount of green tomatoes you wish, wash, cut in thick slices, weigh them, allow.one quart of good vinegar, three pounds sugar, two tablespoons whole cloves, four of broken cinnamon, four of allspice to every twelve pounds of tomatoes, put a little salt over them, turn on boiling water and cover, boil until a little tender, take out carefully, put in a crock let them remain until the water settles, then drain off, put vinegar and sugar in a porcelain kettle, tie your spices in thin bags, simmer them an hour, then place them among the tomatoes, have vinegar cool when poured over the fruit, usually the liquor has to be drained off in a few weeks and boiled down.

MRS. C. B. NOBLE.

EGGS.

" Oh egg! Within thine oval shell
What palate tickling joys do dwell!"

OMELETTE.

Beat the yolks and whites of eight eggs separately until light, then beat together, add a little salt and one teaspoonful of cream, hove in the omelette pan a piece of butter, when hot pour in the omelette and shake until it begins to stiffen, let it brown, fold double and serve hot.

MRS. MARY PIXLEY.

OMELETTE.

Four eggs, two tablespoons of flour, beaten together. one teacup of milk, fry as you would an egg in hot butter,

MRS. E. D. POTTER.

DEVILED EGGS.

Boil six eggs hard, cut in halves and remove yolks. Rub yolks to a paste with one tablespoon butter and enough vinegar to moisten well. Add one-half teaspoon mustard and salt to taste, mix all together. Place yolks back and fasten the halves together with a toothpick. Put eggs in a nest made of splinters cut from pie crust.

GRACE NOBLE.

VEGETABLES.

" *Take the goods, the gods provide thee.*"

SCALLOPED TOMATOES.

Butter an earthen dish, then put in a layer of fresh tomatoes, peeled and sliced, little chopped onion, (one large onion for the whole dish), then cover with a layer of bread crumbs, butter, salt and pepper, repeat this process until the dish is full, bake for one hour in a hot oven.

G. N.

EGG PLANT.

Peel and cut in slices the purple kind, let stand in salted water for an hour, make a light batter with one egg, flour and a little water, dip slices into it and fry in butter. Eggs and cracker crumbs may be used instead of the batter

JESSIE I. PIERCE.

POTATO CROQUETTES.

Pare, boil and mash six large potatoes, add one tablespoon of butter, two-thirds cup of hot cream, whites of two eggs, well beaten, salt and pepper. Let the mixture cool slightly. Shape, rolling on a kneading board, then dip in yolks of eggs beaten with four or more spoonsful of milk. Then sift on crumbs, fry almost instantly about five minutes in hot lard and very hot too. Bread crumbs preferred to cracker crumbs. The above makes twelve good sized croquettes.

MABEL BASOM.

ESCALLOPED POTATOES.

Pare and slice potatoes, let stand in cold water a short time, spread a layer of potatoes in a pan, season with salt, pepper and butter. Then another layer of potatoes and so on until the dish is filled, put plenty of butter on top, then pour over milk until you can see it at the sides. Bake one hour.

POTATO SOUFFLE.

Boil four good sized potatoes, pass them through a sieve, scald in a sauce pan. One-half cup sweet milk and one tablespoon butter, add to the potato with a little salt and pepper, beat to a cream; add one at a time the yolks of three eggs, beating thoroughly, drop a little salt into the whites and beat to a stiff froth, add them to the mixture, beating as little as possible. Put in a well buttered dish and bake twenty minutes in a brisk oven. To be eaten with a brown gravy.

MATTIE STAFFORD.

BREAD AND CAKES.

SOFT YEAST.

Boil and mash six potatoes, add one quart of boiling water, stir in one pint of flour; while water is hot add one tablespoon of salt, let stand until just warm, then put in one yeast cake dissolved in warm water, keep warm until light, then set away in a cool place, use one teacupful for three loaves of bread. This yeast will be good for two or three weeks. MRS. CARRIE EATON.

LIQUID YEAST.

One and a half yeast cake, put to soak in half a cup of warm water, half a teaspoon of salt, stir thick with flour and let rise. Eight good sized potatoes, boiled and mashed fine and put through a colander, pour over the water in which they are boiled, add four quarts of luke-warm water, two tablespoons of sugar and one of salt, add the yeast and let rise, stir from the bottom when used and warm slightly; use as much as you want bread.

MRS. FLORA LUMLEY.

GRAHAM GEMS.

One egg, one-half cup of shortening, a pinch of salt, a cup of sugar, one quart of sour milk, one quart graham flour, one cup of flour, one teaspoon saleratus.

MRS. FLORA WORTHINGTON.

POP OVER.

Two eggs beaten until light, a teaspoon of salt, a cup and a half of milk, the same of sifted flour, have your gem pans hot and well greased, put in batter, bake in a hot oven. This is just enough for a pan holding twelve gems. JESSIE PIERCE.

CORN MEAL GEMS.

One pint sour milk, one pint cornmeal, one teaspoon soda, two tablespoons wheat flour, to tablespoons sugar, one egg, one scant teaspoon salt.

MRS. SARAH DRAKE.

ROLLS.

One pint of milk, one cup of yeast, one tablespoon of sugar, lard the size of an egg, flour enough to make a stiff batter, put the lard in the milk and set on the stove to scald, mix salt, sugar and yeast in the flour; add the milk, being careful not to put it in too hot. Knead thoroughly at night, only slightly in the morning. Roll an inch thick, cut with a large biscuit cutter, spread a little butter on each roll and lap together; let them rise until very light, bake in a quick oven.

EVA YALE.

MUFFINS. May 11, 1926

One egg, two tablespoons of sugar, one and one-half tablespoons of butter, one cup of milk, one and one-half teaspoons of baking powder, one and one-half cups of flour, bake fifteen or twenty minutes in muffin rings or gem pans.

MRS. L. C. PIXLEY.

ROLLS.

Scald a pint of milk, let cool, add flour to make a batter, one-half cup of soft yeast, let rise, then add one-half cup of butter, one tablespoon of sugar and beaten whites of two eggs, mix not very hard, let rise again, after which roll on a board, cut in squares, butter one-half and roll the other half over it, let rise until very light, then bake.

MRS. COOK.

RUSKS.

Take three pints of bread dough, when ready to bake add one egg, one-half cup butter or lard, one cup of sugar, mix them well, roll out, cut with a biscuit cutter, let them rise before baking, if not quite stiff enough add flour. Bake in a quick oven. MRS. C. A. VAIL.

JOHNNY CAKE.

One cup of sour milk, two-thirds cup of sugar, one egg, butter the size of an egg, half teaspoon of saleratus, one-half cup each of flour and corn meal.

MRS. GEO. INGLESBY.

STEAMED BROWN BREAD.

Two cups of graham flour, one cup of cornmeal, one teaspoon of soda, one cup of cold water, one of sweet milk, one-half cup of molasses, one teaspoon of salt, stir all together in a basin, steam two hours, then bake twenty minutes. MRS. ELLEN SCOVILLE.

STEAMED CORN BREAD.

One cup of sweet milk, the same of sour, one-half cup of molasses or brown sugar, two cups of meal, one cup of flour, one large tablespoon of soda, a pinch of salt, steam two hours, put in oven to brown. MRS. R. ALLEN.

GRAHAM BREAD.

One cup of sweet milk, one cup of buttermilk, one-half cup of molasses, one teaspoon of soda, three cups of graham flour, put in a tin and bake at once.

MRS. IDA DRAKE.

GRAHAM BREAD.

Two cups of sour milk, one-half cup of sugar, one cup of white flour, one egg, salt, one teaspoon of soda, thicken with graham.

GERTRUDE RHODES.

BOSTON BROWN BREAD. (SPLENDID.)

Jan 7, 1950

VV

Two cups of graham flour, one cup of yellow corn-meal, one cup of molasses, one cup of sweet milk, one teaspoon of soda dissolved in warm water, one teaspoon of salt, a handful of seeded raisins chopped fine, steam two hours and a half.

MRS. MILLIMAN, Oakfield.

WHEAT BREAD.

When I'm getting supper I pare and boil about four medium-sized potatoes, when done mash and put on about one pint of hot water and set where it will keep hot, at the same time I dissolve a yeast cake in one-half bowl of warm water, stir in flour enough to make a batter, set where it will keep warm to raise. Before going to bed I take my bread pan about half full of flour, make a hole in the middle, take the potatoes and scald some of the flour, put in a tablespoon of lard, salt and sugar. Thin it out with warm water to the amount needed, add the yeast, cover up warm and set in a warm place in the morning, knead fifteen or twenty minutes, knead in all the flour you can get in, let it rise again, make into loaves, let rise and bake.

MRS. SETH CAIN

Orange and Lemon Jelly.

It is not generally known that the juice of lemons or oranges treated like any other fruit juice, will make a clear jelly, without gelatine, if a pound and a quarter of granulated sugar is allowed for each pint. Ripe, juicy fruit should be chosen, and the sugar and juice boiled together for 15 minutes; at the end of this time take out a little on a saucer, put in a cool place, and, if it shows signs of setting, it is done. Some of the most perfect oranges or lemons should be picked out, and after cutting off the blossom end carefully, the contents scooped out (of course saving the juice), the shell may be preserved whole and filled with the jelly made as directed above. As the shells are emptied they must be thrown into cold water, then simmered until transparent in alum and water, in the proportion of two teaspoons of alum to a quart of water; they are then to be put in a pan of cold water once more, this changed every three hours for three times, then to stand over night in cold water.

In the morning they are to be covered with boiling water, boiled gently for an hour, then drained and weighed. To every pound of these shells allow a pound of sugar and half pint of water, boil and skim; add to this the juice saved when scooping out, then put the shells in and simmer until tender and clear, when they are to be spread separately on flat dishes and they and the syrup allowed to stand, carefully covered, for two days. After these shells are filled with the jelly they are to be put, the open end downward, into glass jars, the syrup poured over and the tops screwed on. The sugar will insure the keeping. The jelly should not be made until the shells are ready, as it must be poured while liquid.

Every one knows how delicious lemon or orange peel is when candied; by the above process the peel is candied whole, and it is easy to fancy what a delicious mouthful one has with the clear, tart jelly inclosed in a shell, well flavored and good to look upon.

BROWN BREAD.

Two cups of sour milk, two cups of corn meal, two cups of graham or rye meal, two-thirds of a cup of molasses, two teaspoons of soda. Steam two hours and bake a few minutes.

MRS. L. E. ROCKWELL, Medina.

GRAHAM BREAD.

One coffee cup of flour, two coffee cups of graham flour, one coffee cup of warm water, one-half cup of yeast, one-half teaspoon soda, dissolved in the water, one-half cup of molasses, make as stiff as can be stirred with a spoon. Let it rise over night if convenient, at least let rise slowly two or three hours, then bake about an hour in a moderate oven. This quantity makes one loaf.

MRS. E. L. WILLIS.

CORN BREAD.

Two cups Indian, one cup wheat
One cup sour milk, one cup sweet
One good egg, that you will beat;
Half a cup molasses too
Half cup sugar add thereto,
With one spoon of butter new,
Salt and soda each a spoon,
Mix up quickly and bake it soon
Then you'll have corn bread complete.
Best of all corn bread you meet,
It will make your boy's eyes shine
If he is like that boy of mine.

I use coffee cups, two eggs, and two teaspoons of soda.

MRS. R. R. ROBERTS.

STEAMED INDIAN BREAD.

One pint sweet milk, one pint sour, one pint meal, one pint flour, one egg, one half cup molasses, two level teaspoons saleratus.

MRS. C. A. VAIL.

PASTRY.

FLAKEY PIE CRUST.

To one quart of flour, add one heaping teaspoonful of baking powder, sifted with flour, use half cup of lard, rubbed into the flour, and water to make paste, a little salt. Do not melt the lard.

MRS. LOIS PRICE.

To prevent the juice of pies from soaking the under crust, beat an egg well, and with a bit of cloth dipped into the egg rub over the crust before filling the pie.

CHOCOLATE PIE

Make a crust and bake it, take milk enough to fill the crust, and five tablespoons of sugar, four tablespoons of grated chocolate, let it come to a boil, one teaspoon of corn starch, two tablespoons of flour, when cooked add the yolks of two eggs, well beaten. When cold flavor with vanilla, put into the crust, beat the whites of eggs to a stiff froth, put over the top and call it splendid.

MRS. ADDIE HAGADONE.

CHOCOLATE PIE.

One cup of water, two tablespoons flour cooked together, into this put the following after they have been mixed: One cup of sugar, one-fourth cup water or milk, yolks of two eggs, two tablespoons grated chocolate, put on the stove again and cook until thickened, put in a crust that has been baked. Beat whites of eggs with a little sugar and put over the top.

MARY J. STEVENS.

MOCK MINCE PIE.

Two cups of sugar, one small cup of butter, one-half cup molasses, one cup rolled crackers, one cup cold water, one-half cup boiled cider, one cup raisins, a little salt, cinnamon and cloves.

MRS. FRANK NORTON.

LEMON PIE.

One lemon, one cup sugar, yolks of three eggs, one cup hot water, one tablespoon corn starch, beat whites of eggs to a stiff froth, add a little sugar, spread over top of pie, put in oven to slightly brown.

MAY MULLEN.

ELDERBERRY PIE.

One-half pint of berries to a pie, one tablespoon good vinegar, one-half teaspoon lemon essence, two tablespoons water, a little sifted flour, sweeten to taste, if canned berries are used no water is required.

MRS. ELLEN SCOVILLE.

APPLE CUSTARD PIE.

Peel, core and stew sour apples, mash them very fine, and for each pie allow the yolk of one egg, one cup sugar, quarter cup of butter, season with nutmeg, bake with one crust.

MRS. FRANC STEVENS.

BOILED CIDER PIE.

One egg, one and one-half cup of sugar, one-half cup boiled cider, three tablespoons flour, two cups cold water. This makes two pies, bake with one crust each.

MRS. S. G. BATEMAN.

BANANA PIE.

Line a deep tin with crust and bake it, slice three bananas into the crust, make a custard of the yolk of two eggs, a scant cup of sugar, one and one-fourth cup of sweet milk, two tablespoons flour, cook until it thickens. let cool, pour over the bananas then cover with the whites of the eggs beaten with sugar.

MRS. CARRIE EATON.

SEA FOAM PIE.

One pint of boiling milk, add the yolk of two eggs, beaten with two tablespoons corn starch, one-half tablespoon flour, make into a paste with a little of the milk, add three-fourths of a cup of sugar, let it stand until cool, turn into a pie crust already baked, take the whites beaten to a stiff froth, with two tablespoons soft sugar, flavor as desired, and spread over the top, return to oven to brown.

MRS ELLEN SCOVILLE.

LEMON PIE.

The juice and grated rind of one lemon, one cup white sugar, the yolks of two eggs, three tablespoons sifted flour, sufficient milk to to fill the plate, bake until nearly done, then add the frosting made of beaten white of two eggs, two tablespoons of white sugar and set back in the oven to slightly brown.

FLORINE ROBERTS.

ORANGE PIE.

Line a rather deep pie plate with a rich crust, and bake; for the filling take the yolks of two eggs, one cup of sugar, two tablespoons of flour or corn starch, a lump of butter the size of a walnut, and the juice and grated rind of one orange, stir all together and pour on enough boiling water to fill the tin, let it boil up and pour into the crust, beat the whites of the eggs to a froth, with two tablespoons of sugar, spread on top of pie, brown lightly in the oven.

MRS. L. C. PIXLEY.

COÇOANUT PIE.

One cupful grated cocoanut, one cup sugar, one quart milk, one tablespoon butter, three eggs, flavor with nutmeg, bake in a deep pie plate.

MRS. MARANDA FENNER.

LEMON PIE.

One cup bread crumbs, one lemon,, one cup water, yolks of two eggs, one cup sugar, butter size of an egg, use the whites for frosting, beat a tablespoon of sugar with them.

MRS. JANE TOULSON.

MOCK MINCE PIE. (excellent)

Three soda crackers rolled fine, one cup of cold water, one cup molasses, one-half cup brown sugar, one half cup vinegar, one-half cup melted butter, one-half cup each of raisins and currants, one egg beaten light, one teaspoon cinnamon, one-fourth teaspoon each of cloves, alspice and nutmeg, five apples chopped fine.

MRS. L C. PIXLEY.

LEMON PIE.

Cream, one heaping tablespoon of butter, with one cup of sugar, add the unbeaten yolks of three eggs and beat thoroughly, add the well beaten whites, grated rind and juice of one large lemon, cook in a double boiler until it thickens; when cool put between two crusts, baked.

MRS. CORA BUCKEL.

BUTTERMILK PIE.

One cup of chopped raisins, one cup of buttermilk, one cup of sugar, a little salt, saleratus and cinnamon; bake with two crusts.

MRS. ELLEN M TUTTLE.

MALT MINCE PIE

One cup of bread crumbs, one cup of hot water, two cups of sugar, one cup of molasses, one cup of raisins a piece of butter the size of an egg, one tablespoon each of cinnamon and alspice, one cup of vinegar. This will make two pies.

SARAH A. JONES.

COCOANUT PIE.

One cup powdered sugar, one-half cup of butter, four eggs, one cup grated cocoanut, one quart milk, put the cocoanut with butter and sugar, add milk and eggs; this makes two pies.

MRS. RACHEL FISK.

PUDDINGS AND DUMPLINGS.

APPLE DUMPLINGS.

Take twelve common-sized apples, peel and quarter, put butter the size of a walnut in a stew pan with one-half cup of water, put in your apples, make a biscuit dough of one cup sour milk, one teaspoon of soda, a little salt, cut out as small biscuit and lay on top of apples, cover tight, boil about fifteen minutes, then turn out on a platter; serve with sweetened cream, or one-half cup of butter, one pint of hot water, one-half cup of sugar, one tablespoon flour or corn starch, flavor to taste.

MRS. SARAH DRAKE.

COTTAGE PUDDING.

Two tablespoons melted butter, one cup sugar, three cups of flour, one cup milk, one egg, two teaspoons baking powder; steam one hour and a half, serve with sauce.

MARY STEVENS.

RICE PUDDING.

One quart and a half of milk, two eggs, one cup and a half of sugar, one cup of cooked rice, one cup of raisins,

a piece of butter the size of an egg, a little cinnamon; save the whites of the eggs for frosting.

PUFF PUDDING.

Stir one pint of flour, two teaspoons baking powder and a little salt into milk until very soft, place in steamer well greased cups, put in each a teaspoon of batter, then one of berries or steamed apples, cover with another spoonful of batter and steam twenty minutes. This is delicious made with fresh strawberries and eaten with a sauce made of two eggs, a half cup butter, cup of sugar, beaten with a cup of boiling milk, one of berries.

APPLE SNOW.

Pare and core four good sized apples, steam until soft, take the whites of two eggs, one tablespoon of sugar, beat with the apples until it looks like froth, put in dish and pour over it the following sauce:

SAUCE.

The yolks of two eggs, a cup of sugar, a cup of boiling water, thicken with a teaspoon and a half of corn starch and a small piece of butter and a pinch of salt, put in a hot bath long enough to cook the starch; flavor with nutmeg or lemon. To be eaten cold. This is a delicious dessert. Half of it is enough four.

MRS. J. L. PATTERSON.

DINNER SAUCE.

Five pounds of currants, five of sugar, two of seeded raisins, two oranges chopped fine, one pint of water, cook slowly until thick. J. L. P.

SUET PUDDING.

One cup raisins, one cup suet chopped fine, one cup molasses, one cup sweet milk, one teaspoon each of cloves, cinnamon and nutmeg, a little salt, one teaspoon saleratus, three cups of flour; steam two hours. One half cup butter may be used instead of suet. Serve with sauce made of two tablespoons of flour, same of vinegar; season with lemon or vanilla, one tablespoon of butter, thin with boiling water.

MRS. SARAH CARSON.

BREAD PUDDING.

One quart of sweet milk, one pint of bread crumbs, the yolks of two eggs, two tablespoons of sugar, one of butter, a little salt, spice to taste; beat the whites of eggs with white sugar for dressing.

SARAH STARKWEATHER ROBERTS.

BLACK PUDDING.

One cup of sugar, one cup molasses, one cup sour milk, one cup flour, four eggs, one nutmeg, one-half cup butter, one teaspoon of soda; steam slowly.

MRS. NETTIE HOWLAND.

PORK PUDDING.

One half-cup chopped pork, one-half cup sugar, one-half cup molasses, one cup buttermilk, one egg, one large teaspoon of soda, two-thirds of a cup of raisins chopped fine. Steam one hour.

SAUCE.

One pint of hot water, butter the size of a walnut, one cup of sugar, one tablespoon of corn starch. Cook until clear; one teaspoon of vanilla.

MATTIE A. STAFFORD.

STRAWBERRY SHORTCAKE.

Make a rich biscuit dough, roll about one-half inch thick, put in round tin, batter and sprinkle with flour. put on another layer, then bake. Chop up berries with sugar, using a silver knife. After the cake is done lift off top layer, butter under layer, spread with berries, put on another layer, spread berries on top, pour juice over shortcake. Serve hot, with or without cream.

MRS. MARY WALWORTH.

CHRISTMAS PLUM PUDDING.

One pound grated bread, one pound carrots grated, one pound of beef suet chopped, one pound of brown sugar, one pound of stoned raisins, one pound currants, quarter of lemon peel chopped, one nutmeg, put in four bowls and steam four hours. When wanted for use, steam two hours more.

SAUCE.

One cup of water, one half cup white sugar, two tablespoons corn starch, boil together, if wanted soon put in one tablespoon vinegar, season with nutmeg.

MRS. M. A. HILL.

SUET PUDDING.

One cup of sugar, one egg, one cup suet, one cup sour milk, two and one-half cups of flour, one cup of raisins, one teaspoon of soda. MRS. GEO. WEBB.

STRAWBERRY SHORTCAKE.

One pint of flour measured before sifting, to which add two teaspoonfuls best baking powder, one-fourth teaspoon of salt, two tablespoons sugar, four tablespoons of butter. Mix the dry ingredients with the flour and rub through the sieve. Add the butter to the mixture and one cup of sweet milk. Butter two pie tins, spread the mixture on them, bake twenty minutes in a quick oven. Wash one quart berries, mix with three-fourths cup of sugar, butter the cake and spread the berries between.

MRS. MILLIMAN, Oakfield.

ORANGE PUDDING.

Four oranges, slice in small pieces, one cup of sugar put into one quart of boiling milk, two tablespoons of corn starch and the yolks of three eggs. When cool mix with the oranges. Make frosting of the whites for the top.

CHOCOLATE PUDDING.

One quart milk, three tablespoons of corn starch, three tablespoons of grated chocolate, three eggs, three-fourths cup of sugar, a little salt, flavor with vanilla. Let the milk come to a boil, stir in sugar, corn starch and chocolate, boil until it thickens, add the yolks of eggs, pour in a dish. Make a frosting of the whites, place in oven to brown delicately.

MRS. R. J. LUMLEY

TAPIOCA PUDDING.

Soak four tablespoons tapioca in a little water two hours. Boil one quart of milk and pour over it while hot.

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When cool add one-half cup sugar, one whole egg and the yolks of two, well-beaten, flavor with lemon, and bake one hour. When done beat the whites of two eggs with two tablespoons sugar, spread over the pudding, return to oven and brown.

MRS. M. BLOOMINGDALE.

STEAM COLLEGE PUDDING.

One egg, one-balf cup sugar, one large tablespoon of melted butter, one-half cup sweet milk, one and one-half cup flour, one and one-half teaspoons baking powder. Stir and strain one hour and a quarter in a basin, tied over with a cloth.

MRS. R. J. LUMLEY.

RICE PUDDING.

Take one cup of rice, pour over it boiling water, let it stand a few minutes and pour off, put in one-half pound of raisins, a little salt and nutmeg, add three quarts of milk, one cup and a half of sugar.

MRS. MARIE WEBSTER.

PLUM PUDDING.

One pound of sugar, one of suet, one of currants, one of raisins, three-fourths pound of bread, one cup of flour, nine eggs, one teaspoon baking powder, spice to suit the taste. Put in a bowl, cover and boil three hours with not quite enough water to cover.

MRS. THEO. PIXLEY.

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CHARLOTTE RUSSE.

Dissolve one-half box of Cox's gelatine in a pint of milk on the stove slowly, when it is dissolved take it off and pour into it three well-beaten eggs, then return it to the stove, and just let it come to a boil, remove it from the fire and stir in a teacupful of sugar, a half teaspoonful of vanilla, stir until cold but congealed. Have ready whipped one quart of sweet cream (whipped till it lies in heaps), stir this in thoroughly and place in molds, keep in a cool place until needed.

MRS. G. J. BAIRD.

SUET PUDDING.

Two cups of buttermilk, one cup beef suet chopped fine, two teaspoons of saleratus, one-half cup raisins, seeded and chopped, mix quite thick, one cup of currants and a small piece of citron, sliced thin, can be added if preferred. Served with warm or cold sauce.

MRS. CARRIE JONES.

SNOW PUDDING

The beaten whites of five eggs with one-half cup of powdered sugar. Soak two large tablespoons of gelatine in a little water one hour, then melt over a kettle or double boiler, after which add to the eggs and sugar, pour in a mold and when ready for table turn on a platter and serve with

PUDDING SAUCE.

Yolks of three eggs, one cup of milk, one tablespoon of sugar, flavor and cook.

MRS. D. NORTON.

SUET PUDDING.

One cup molasses, one cup chopped suet, one cup sweet milk, four cups flour, one teaspoon salt, one teaspoon soda, dissolve in the milk.

SAUCE.

Three tablespoons flour, four of sugar, two of butter, mix together. add two cups boiling water, flavor with lemon. MRS. JOHN JONES.

RAISIN PUFFS

Two eggs, two tablespoons of sugar, one cup of sweet milk, one cup of raisins chopped, three teaspoons baking powder, one scant half cup of butter, three cups of flour. Put in cups and steam one-half hour. Serve with sauce.

MRS. D. HOWLAND.

ORANGE DESSERT.

Pare six oranges, cut into thin slices, pour over them a coffee cup of sugar, boil one pint of milk, add while boiling the yolks of three eggs, one tablespoon of corn starch, made smooth with a little cold milk, stir all the time, as soon as thickened pour over the fruit. Beat whites of eggs to froth, add two tablespoons of powdered sugar, pour over custard and brown in the oven. Serve cold. GEORGIA M. NORTON.

GRAHAM PUDDING

One cup of molasses, one of sweet milk, two and one-half cups of graham flour, one teaspoon of soda, one cup of raisins, salt and cinnamon. Steam three hours.

SAUCE.

Two-thirds cup of sugar, a piece of butter as large as an egg. Beat butter and sugar to a cream, add an egg, beat thoroughly until smooth. Flavor with lemon or vanilla.

MRS. GEORGE J. ALBAUGH.

STEAM GRAHAM PUDDING.

One cup of molasses, one cup of sour milk, one cup of raisins, two cups of graham flour, one teaspoon of soda, little salt. Steam one and one-half hour.

SAUCE.

One cup of sugar, butter size of an egg, one tablespoon of flour, about one pint of hot water. Cook slowly, flavor with nutmeg.

MRS. WM. COTTINGHAM.

FRUIT PUDDING.

One pint of milk, two heaping tablespoons of flour or corn starch, yolks of two eggs, three-fourths cup of sugar, a little salt, flavor with vanilla, cook until it thickens After the custard becomes cold turn it into six dessert dishes, slice over the top a layer of bananas, over this a layer of oranges. Beat the whites to a froth, add three spoonfuls of sugar, drop spoonfuls on the top of each dish.

MATTIE EATON.

SWEET STEAM PUDDING.

Two eggs, one-half cup butter, one cup sweet milk two heaping cups of flour, two tablespoons sugar, one cup

chopped raisins, two teaspoons baking powder, one teaspoon salt. Steam in cups one-half hour. Eat with sour gravy.

MARY STEVENS.

TAPIOCA CREAM.

Soak over night two tablespoons of tapioca in milk enough to cook. Bring one quart of milk to boiling, beat the yolks of three eggs, one-half cup of sugar, flavor, one desert spoon of corn starch, add tapioca, stir into the boiling milk, turn into a dish, beat the whites, sweeten, place on the pudding and set away to cool.

MARY J. STEVENS.

SNOW PUDDING

Three large tablespoons corn starch dissolved in a little water, turn into a pint of boiling water, and let thicken, add a pinch of salt, stir into that while hot the whites of three beaten eggs.

FOR THE SAUCE.

Yolks of three eggs, one-half cup sugar, one cup sweet milk. Cook as a custard over the teakettle, flavor with vanilla. Serve cold.

EVELYN EATON.

HINGHAM PUDDING.

Two-thirds cup of molasses, one cup of water, one-fourth cup of butter, one cup raisins, one-half cup of currants, two cups of flour, one teaspoon soda, a little salt. Stew two hours.

Sauce.

One cup sugar, one-half cup butter, one egg, beat together, stir one tablespoon flour in water and pour into one pint of boiling water, let simmer, then add butter and sugar, scald, flavor with vanilla or nutmeg.

Mrs. Cornelius White.

CAKES.

GINGER COOKIES.

Two cups sugar, the same of Orleans molass, two cups of butter and lard mixed, two teaspoons of ginger, three teaspoons of soda, five well beaten eggs, dissolve the soda in a third of a cup of boiling water, eggs to be added just before flour.

Mrs. R. Taber.

CRULLERS.

One cup and a half of sugar, four tablespoons butter, three eggs, two teaspoons baking powder, one cup milk, roll thin and cut out.

Mrs. Mary Ingalsbe

MOLASSES COOKIES.

One cup sugar, one cup molasses, one cup shortening, two eggs, one teaspoon of each cinnamon and soda, one-half teaspoon ginger, two tablepoons of water, roll soft.

Mrs. Junius Ingalsbe.

FRIED CAKES.

Two eggs, one cup sugar, one-half cup of lard, one pint sour milk, one teaspoon soda, spice and salt to taste, and flour to roll, fry a rich brown in hot lard.

MRS. L. J. SINGER.

DANDY CAKES.

Six tablespoons sugar, two tablespoons of shortening, three eggs, one teaspoon saleratus, mix very stiff, roll thin as for cookies, cut with doughnut cutter, fry in hot lard.

MRS. MINA MEADE.

FRIED CAKES.

One egg, one and one-half cup sugar, two-thirds cup of sour cream, one and one-half cup of sour milk, one teaspoon soda, the same of baking powder, one-half teaspoon salt.

FRANC A. TUTTLE.

JUMBLES.

One cup butter rubbed in flour, one cup sugar, three eggs, the yolks and white beaten separately, one teaspoon saleratus, nutmeg

MISS JANE EATON.

CREAM PUFFS.

One cup hot water, one-half cup butter, boil and while boiling stir in one cup sifted flour, take from the stove and stir to a paste, when cool stir in three eggs, *not beaten,*

stir five minutes, drop in tablespoonful on a buttered tin and bake twenty-five minutes, do not let touch in the tin.

Cream for Puffs.

Make a corn starch custard, and when puffs and cream are cold, open with a knife and fill.

Mrs. J. B. Casterline.

FRITTERS.

Three eggs, two tablespoons of sugar, one pint sour milk, one teaspoon of soda, a pinch of salt, flour enough to make a stiff batter, beat thoroughly, drop by spoonfuls in hot lard, fry brown and roll in powdered sugar when done.

Mrs. Oscar Vaughn.

FRIED CAKES.

Three eggs, one-third cup butter, one cup sweet milk, three teaspoons baking powder, one cup sugar, beat the sugar and eggs together, mix in a part of the flour before putting in the baking powder, mix as stiff as you can with a spoon, roll and fry.

DOUGHNUTS.

One cup sour milk, one large cup sugar, two eggs, three tablespoons shortening, if rich buttermilk is used, two tablespoons shortening will do; one heaping teaspoon saleratus, salt and season with all-spice and cinnamon.

Miss A. M. Starkweather.

GRAHAM COOKIES.

One cup sugar, once cup sour cream, two eggs, one teaspoon soda, one teaspoon cinnamon, to be baked without rolling, sprinkle with sugar. Gertrude Rhodes.

GINGER COOKIES.

Three eggs, one cup molasses, one cup brown sugar, one cup butter, one-half teaspoon ginger, one teaspoon cinnamon, three teaspoons saleratus, mix soft.

MRS. FANNIE CRANE.

SUGAR COOKIES.

Two cups sugar, two eggs, one-half cup butter, one cup sour cream, one-half teaspoon saleratus, one teaspoon baking powder, season with lemon or nutmeg.

SYLVIA CARSON.

GINGER COOKIES.

One cup lard, one cup molasses, one-half cup sugar, one teaspoon ginger, one teaspoon, saleratus, mix soft.

MRS. GEO. INGALSBY.

FRIED CAKES.

One egg, one and a half cups sugar, one and two-thirds cups buttermilk, two tablespoons sour cream, four small tablespoons melted lard, one teaspoon saleratus, one teaspoon baking powder, a little salt, season with nutmeg or cinnamon.

MRS. BRADT.

GINGER SNAPS.

Two eggs, one cup brown sugar, two cups molasses, one cup heaping full lard, a little salt, beat well together, set upon the stove until it boils, then add two tablespoons

ginger, the same of soda stirred into four tablespoons boiling hot water, mix stiff and roll thin for snaps.

MRS. S. G. BATEMAN.

GRAHAM COOKIES.

One cup sour cream, one cup sugar, one egg, one teaspoon soda, about a cup and a half of graham flour, salt and season with nutmeg, drop in small spoonfuls on a buttered tin.

MRS. HARRISON BASOM.

SUGAR COOKIES.

Two eggs, two cups sugar, one cup butter, one cup sour cream, one teaspoon soda, mix soft.

MARY J. STEVENS.

DOUGHNUTS.

Two cups buttermilk, one cup cream, two eggs, two cups sugar, two teaspoons of soda, flavor with nutmeg, mix soft and fry in lard.

MRS. KATE NORTON.

APPLE FRITTERS.

Make a batter with one cup of sweet milk, one tablespoon of sugar, two eggs; two cups of flour, two teaspoons of baking powder sifted with the flour, mix one cup of good tart apples (chopped fine) with the batter: fry in hot lard and serve with maple syrup.

CLAM FRITTERS.

Take twenty-five large clams, if very large cut in two: take a half pint of milk, the same of clam liquor, add two well beaten eggs, a pint of flour, one-half teaspoon of baking powder in flour, stir in the clams, put fresh lard or drippings in a frying pan, heat to boiling, then drop on the clam batter by large spoonfuls. Fry brown, then turn and fry the other side: serve hot. MRS. R. ALLEN.

GINGER COOKIES.

One cup sugar, one cup molasses, one cup shortening, one egg, two-thirds cup hot water, two teaspoons soda, one teaspoon ginger, one teaspoon cinnamon. Mix at night, in the morning roll out and bake. EVA VAIL.

FRIED CAKES.

One cup buttermilk, one-half cup sugar, one tablespoon cream, one egg, one teaspoon soda. Mix soft.

MRS. ARTHUR WHITE.

GINGER COOKIES.

One cup granulated sugar, one cup Orleans molasses, one cup shortening, one cup cold water, two teaspoons soda, one teaspoon each ginger and cinnamon.

MRS. GIB. ALLEN.

COOKIES.

Two eggs, two cups sugar, one cup butter, one cup milk or water, two teaspoons baking powder, one half teaspoon soda. Season to taste, mix soft.

MRS. WEALTHY CAIN

LAYER CAKE.

Two cups of granulated sugar, one cup of sweet milk, one scant cup of butter, whites of four eggs, two teaspoons of baking powder, two cups and a half of flour.

PETER COLE.

CAKE.

One cup of white sugar, one-half cup of sweet milk, three tablespoons of butter, two teaspoons baking powder, one cup and a half of flour, whites of two eggs beaten and put in last.

IDA WADE.

GOLD CAKE.

Take the yolks of seven eggs and one whole egg, two cups of powdered sugar, scant cup of butter, one-half cup of milk, two teaspoons of baking powder, three cups of flour, one teaspoon of vanilla. Bake in loaf or layers. If baked in layers is excellent with fig paste for filling.

EMMA BENNETT.

MOLASSES CAKE

One cup and a half of molasses, three-quarters of a cup of shortening, one egg thrown in without beating. When these are mixed fill a cup with boiling water, put in half, in the other half put a heaping teaspoon of soda, then add to the mixture flour enough to just run off the spoon. Bake in a hot oven.

MRS. H. T. NORTON.

GOLD LAYER CAKE.

One-half cup of butter, a large half cup of sweet milk, a heaping cup of granulated sugar, two cups of flour, yolks of six eggs, two heaping teaspoons of baking powder: cream the butter and sugar until very light, then stir in the yolks thoroughly, add milk and flour, stir very hard. Bake in a hot oven.

MRS. F. L. STONE.

SPICE CAKE

One cup of sugar, one-half cup of butter, two cups and a half of flour, one cup of butter milk, one cup of raisins, one-half cup of molasses; one egg, one teaspoon of soda. Spice to suit the taste.

MRS. S. ACKERSON.

MARTHA WASHINGTON CAKE.

One egg, the white to be used for frosting, one cup of sugar, butter size of an egg, one-half cup of water, one and one-half cups of flour, two teaspoons of baking powder. To be baked in layers.

MRS. WALDRON.

CORN STARCH CAKE.

The whites of three eggs beaten to a stiff froth, one cup of sugar, one-half cup of butter, one-half cup of sweet milk, one-half cup of corn starch mixed with one cup of flour, two teaspoons of baking powder, flavor with lemon.

MRS. BARNEY.

SPICE CAKE WITHOUT FRUIT.

Two cups of sugar, three-fourths cup of butter, four eggs, one heaping teaspoon of cinnamon, one-half teaspoon cloves, one nutmeg, one teaspoon soda, two cups of flour, one cup of fresh butter milk, sift in the flour one teaspoon baking powder. MRS. SARAH CHILDS.

LEOPARD CAKE.

Two cups of white sugar, four eggs, one cup of butter, one-half cup of sweet milk, one-half teaspoon of soda, two cups of flour, beat well: take nearly one-half of the mixture into another dish and add one-half cup of molasses, three tablespoons of milk, one-half cup of flour, one cup of raisins or English currants chopped, one teaspoon of cinnamon, one-half teaspoon cloves and allspice, or spice to suit taste: butter a deep tin and put in a spoonful of the dark and light alternately, bake in a moderately hot oven. MRS. WM. COTTINGHAM.

DELICIOUS CAKE.

Two cups of white sugar, one cup of butter, one cup of sweet milk, three eggs, one-half teaspoonful of soda, scant teaspoonful of cream of tartar, three cups flour, stir butter and sugar together, add yolks, then whites of eggs beaten separately: add the milk, sift cream of tartar and flour together and add last. Bake in rather a hot oven.

MRS. C. D. ROBERTS.

HOT WATER LAYER CAKE.

One cup of sugar, one tablespoon of butter, one whole egg and yolks of two, stir together: then one cup and a

half of flour sifted with two teaspoons of baking powder' then add ten tablespoons of hot water, beat well. Filling: one-half cup of water, three-fourths cup of sugar, let it come to a boil: then take two tablespoons of flour, wet it with water, stir in to thicken, take from fire, add a lump of butter or yolk of an egg: flavor to suit the taste.

MRS. R. R. ROBERTS.

THOUSAND ISLAND CAKE.

One and one-fourth cups sugar, one scant half cup butter, one cupful flour, three yolks and two whites of eggs, one-third cup sour milk mixed with one teaspoonful soda, one-third cup sour milk mixed with one-half cup grated baker's chocolate, one teaspoon vanilla. Bake in a loaf and frost with the extra white of egg.

MRS. ELLA BASOM.

WHITE CAKE.

Whites of four eggs, one and a half cups white sugar, one cup of milk, two and a half cups flour, four table-spoons of melted butter, four teaspoons baking powder. Flavor to taste.

MRS. LYDIA J. WARD.

ONE EGG CAKE.

One cup white sugar and one tablespoon butter mixed together until it creams, stir into this one egg, one cup sweet milk, two cups flour, three teaspoons baking powder. Bake in three layers, use any filling you choose.

CLARA BRADT.

NEAPOLITAN CAKE.

One cup brown sugar, two eggs, one-half cup butter, one-half cup molasses, one-half cup strong coffee, three cups flour, one teaspoon baking powder, one cup raisins, a teaspoonful each of cinnamon, cloves and mace. Bake in jelly pans and spread vanilla icing between the layers.

MRS. CORA BUCKLE.

FIG CAKE.

One cup sugar, one cup butter, one-half cup sweet milk, one-half cup corn starch, one cup of flour, whites of four eggs, two heaping teaspoons baking powder. Sift flour, corn starch and baking powder four times.

FILLING.

One cup sugar, one-half cup water, one-half pound of figs. Chop the figs. After the sugar and water have cooked a minute or two add the figs, and cook until thick enough to spread nicely.

EVA VAIL.

WHITE COCOANUT CAKE.

One cup white sugar, one-half cup butter, the same of sweet milk, whites of four eggs, two scant cupfuls of flour, three teaspoons of baking powder, one teaspoon lemon extract. Bake in layers, put together with icing, spread cocoanut over each layer and on top.

MRS. DAVID HOWLAND.

ROLL JELLY CAKE.

One cup sugar, one cup flour, three eggs, two tablespoonsful melted butter, scant teaspoon of saleratus, two tablespoonfuls of sweet milk.

MRS. MARY BURLINGAME.

CHOCOLATE CAKE.

One cup butter, one cup milk, two cups sugar, three cups flour, whites of four eggs, two teaspoons baking powder, bake in layers. For filling use one cup of brown sugar, one-fourth pound chocolate, two tablespoons butter, one-half cup milk, two teaspoons vanilla. Cook until stiff, spread over and between layers.

MRS. M. WALWORTH.

ANGEL CAKE.

Whites of ten eggs, one and a fourth cups sifted, granulated sugar, one cup sifted flour, one-half teaspoon cream of tartar, a pinch of salt added to the eggs before beating. Be sure your cream of tartar is fresh, sift flour four times, then sift flour and sugar together, beat whites of eggs about half, add cream of tartar and beat until very, *very* stiff, stir in flour and sugar very lightly, bake in tube pan in moderate oven one hour.

MRS. FLORA LUMLEY.

BUTTERMILK CAKE.

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One cup buttermilk, one cup sugar, one cup chopped raisins, one cup chopped dried pears, two cups flour, pinch of salt, one teaspoon saleratus, spices of all kinds.

MRS. F. AMSDON.

YELLOW LADY'S CAKE.

One cup and a half of flour, one cup sugar, one-half cup butter, one-half cup sweet milk, one teaspoon soda, and two of cream of tartar, yolks of four eggs, one teaspoon vanilla.

SARAH BLOOMINGDALE.

DRIED APPLE CAKE.

Two cups dried apples, two cups molasses, one cup sugar, one cup sour milk, three cups flour, one tablespoon saleratus, one teaspoon all-spice, one teaspoon cloves, two teaspoons cinnamon, two eggs, beaten and added the last thing, soak the apples over night, then chop fine and stew two hours in molasses and sugar.

MRS. FLORA LUMLEY.

NUT CAKE.

One cup and a half of sugar, one cup sweet milk, two cups of flour, the whites of four eggs, one-third cup of butter, three teaspoons baking powder.

FILLING.

One cup and a half sugar, eight tablespoons of milk, boil from four to five minutes, remove from stove and beat very hard until stiff. Have ready two-thirds of a cup of hickory nut meats, and stir into the frosting, put between layers and on top.

MRS. MARY PIXLEY.

EGGLESS FRUIT CAKE.

Two cups of sugar, two of buttermilk, one and a half of butter, one pound of raisins, seeded and chopped, four cups of flour, two teaspoons soda, two of cinnamon, one of cloves, one nutmeg. This will make two large loaves.

MRS. R. ALLEN.

CORN STARCH CAKE.

Two cups sugar, one-half cup butter, one cup sweet milk, two cups flour, one cup corn starch, whites of seven

eggs, beaten stiff, two teaspoons baking powder. Stir the butter and sugar to a cream, sift the flour and corn starch, together, and add the beaten whites last, one-half teaspoon each of lemon, vanilla and almond.

MRS. GEORGE INGALSBE.

EGGLESS CAKE

One cup sugar, one cup buttermilk, one cup chopped raisins, two cups flour, one teaspoon soda, four tablespoons butter, one teaspoon each of cinnamon and cloves.

MRS. L. A. PARKER.

WHITE LOAF CAKE.

The whites of five eggs, two cups of granualated sugar, one cup butter, one cup milk, three cups flour, three teaspoons baking powder, flavor with lemon. Cream, butter and sugar, and add the beaten whites the last thing.

MRS. FANNIE CRANE.

VANITY CAKE.

The whites of six eggs, one cup and a half of sugar, one-half cup butter, one-half cup milk, one-half cup corn starch, one cup and a half of flour, one teaspoon baking powder, flavor to suit the taste. MRS. JENNIE PIXLEY.

MARBLE CAKE.

WHITE PART.

One cup and a half of white sugar, one half cup butter, one-half cup sweet milk, two cups and a half of flour, whites of four eggs, teaspoon baking powder, flavor with lemon.

DARK PART.

One cup brown sugar, one-half cup butter, one-half cup molasses, one half-cup sour milk, two cups and a half of flour, yolks of four eggs, one teaspoon soda, one-half cup currants, spices to taste. MRS. JENNIE PIXLEY.

PORK CAKE.

One pound pork, chopped fine, one-half pint boiling water poured over pork after it is chopped, one pound seeded raisins, one-half pound citron, two cups brown sugar, one cup molasses, one teaspoon soda, one teaspoon each nutmeg, cloves and cinnamon. Stir stiff.

MRS. GEO. INGALSBE.

PORK CAKE.

One pound fat pork chopped fine, over which pour one pint boiling water, three cups brown sugar, one of Orleans molasses, one pound of raisins, one-half pound currants, cinnamon and cloves to suit the taste, one tablespoon of saleratus, ten cups of flour, bake in three small loaves.

MRS. JANE DONNAN.

CHOCOLATE MARBLE CAKE.

Two-thirds cup of butter, two cups powdered sugar, three cups flour, one cup sweet milk, four eggs, one and a half teaspoons soda, one teaspoon cream of tartar sifted with the flour. When cake is mixed take out one teacupful of batter, stir into this one tablespoon grated chocolate, wet with a scant tablespoon of milk, fill your mold about one inch deep with the yellow batter, then drop upon this a

spoonful of the dark mixture, spreading it in broken circles upon the lighter surface, proceed in this way until all is used.

MRS. G. W. DEUEL.

CLOVE CAKE.

One-half cup of butter, one cup brown sugar, two cups flour, one cup milk, one cup raisins, seeded and chopped, one egg, one teaspoon soda, one teaspoon each of cinnamon and cloves, half a nutmeg, bake three quarters of an hour.

MRS. MYRTIE M. NEWTON.

SPONGE CAKE.

Three eggs, one cup of sugar, two tablespoons of water, one cup of flour, three teaspoons baking powder, flavor to taste, beat ten minutes and bake in a loaf.

MRS. WM. COTTINGHAM.

RIBBON CAKE.

One cup and a half of sugar, one-half cup butter, one half cup sweet milk, three eggs, one-half teaspoon soda, one teaspoonful cream of tartar, two cups of flour; bake half of this in layers, to remainder add one-half cup of molasses, one cup of flour, a pinch of soda; fruit and spice to taste; bake this in layers and put the whole together with jelly, using first a dark layer, then a light one.

MRS. S. GRISWOLD.

WHITE LOAF CAKE.

One cup butter, two cups sugar, beat butter and sugar to a cream, one cup of sweet milk, one cup of corn starch

two cups of flour, two teaspoons baking powder sifted with flour, whites of six eggs, beaten stiff and added last.

MRS N. H. WINSLOW.

CUSTARD CAKE.

The whites of three eggs, four tablespoons butter, stirred to a cream with one cup of sugar; two tablespoons of corn starch, stirred into two scant cups of flour, two teaspoons baking powder, two-thirds of a cup of sweet milk, put layers together with fig filling.

FIG PASTE, (GOOD.)

One pound of figs, three-fourths of a large cup of sugar, one half cup of water; chop the figs, then cook with water and sugar until thick as paste.

MRS. SNYDER.

SPONGE CAKE.

Beat four eggs, two cups of sugar, two cups of flour, with two heaping teaspoons baking powder sifted in it, all together thoroughly, then add a little lemon extract, two-thirds of a cup of boiling water, beat well, bake, and you will have as fine a cake as ever you ate.

MRS. EDWARD PASK.

LOAF CAKE.

One egg, three tablespoons melted butter, two-thirds cup water, one and three-fourths cup sifted flour, three level teaspoons baking powder, beat well.

MRS. L. D. PARKER.

WHITE FRUIT CAKE,

The whites of four eggs, two cups of white sugar, one half cup butter, one cup sweet milk, one-fourth pound chopped citron, one cup chopped hickory nut meats, one-half cup chopped dried lemon peel, two teaspoons baking powder, three and two-thirds cups flour; this makes two loaves. MRS. E. J. SNYDER.

WATER MELON CAKE,

WHITE PART.

Two cups sugar, two-thirds cup butter, two-thirds cup sweet milk, the whites of five eggs, two heaping teaspoons baking powder, three cups flour; flavor to taste.

RED PART.

One cup red sugar, one-third cup butter, one-third cup sweet milk, the yolks of five eggs, two cups flour, two heaping teaspoons baking powder, one-half pound seedless raisins; flavor to taste.

MRS. M. A. RIEMER.

MRS. AUSTEN'S CAKE.

Three cups brown sugar, cup and a-half of water, cup and a-half of rasins, cup butter, two eggs, four cups flour, two teaspoons saleratus.

MRS. FRANK NORTON.

FRUIT CAKE.

Two cups sugar, two cups sour milk, half cup butter, four cups flour, two cups fruit, one of raisins and one of currants, one tablespoon saleratus; spice to taste.

MRS. M. A. HILL.

CONFECTIONERY CAKE.

Two cups white sugar, half cup butter, one cup milk, three cups flour, two heaping teaspoons baking powder, whites of four eggs, flavor with lemon, spread on two round tins, take two teaspoons of dough from the above, add one half cup molasses, one cup raisins, stoned and chopped, two-thirds cup of flour, one-half teaspoon baking powder, one teaspoon each of cloves, cinnamon and nutmeg, yolk of one egg; bake the last in one layer, and place between the two white ones with icing. MRS. A. E. NORTON.

MOLASSES CAKE.

One egg, one teaspoon soda, one teaspoon ginger, five tablespoons shortening, one cup molasses, two-thirds cup cold water, two cups flour. MRS. GIB ALLEN.

ANGEL FOOD.

The whites of eleven eggs, a cup and a half of sugar, one cup flour, one teaspoon cream of tartar, a pinch of salt, flavor with one half teaspoonful of rose. Sift the flour, cream of tartar, sugar and salt together six times, beat the eggs on a large platter, to a stiff froth, then add the sifted flour gradually with the eggs, do not let it stand after it is thoroughly mixed; bake forty minutes in a moderate oven, do not open the oven door until it has been in twenty minutes; bake in a tin that has never been greased.

MRS. KATE NORTON.

WHITE CAKE.

One cup granulated sugar, whites of three eggs, six tablespoons melted butter, one-half cup sweet milk, one

cup and a half of flour, into which one heaping teaspoon baking powder, has been sifted, flavor with lemon or vanilla.

SARAH BLOOMINGDALE.

LAYER CAKE.

Two cups sugar, one cup butter, one cup sweet milk, one cup corn starch, two cups flour, two teaspoons baking powder, whites of eight eggs; take one third of the mixture and add to it the well beaten yolks of three eggs, and bake in one tin, place yellow layer between the two white ones; put together with icing.

MRS. FLORA LUMLEY.

SPONGE CAKE.

Take three eggs, beat one minute, add a cup and a half of sugar. beat five minutes, one cup sifted flour, beat one minute, one-half cup cold water, now add another cup of flour with two teaspoons baking powder sifted in it, beat one minute, add one teaspoon lemon extract, a pinch of salt, bake one hour; the first half hour bake very slowly.

MRS. G. L. BRADT.

HICKORY NUT CAKE.

The whites of five eggs, beaten to a stiff froth, two cups of granulated sugar, one-half cup of butter, one cup milk heated luke-warm, three and a half cups of flour, sifted, reserve the one-half cup of flour to mix with three teaspoons of baking powder, one cup of hickory nut meats chopped fine; bake in a loaf.

MISS. A. M. STARKWEATHER.

BREAD CAKE.

Two cups of light bread dough, one cup and a half of sugar, one-half cup butter, two eggs, all beaten thoroughly together, one tablespoon of cinnamon, one-half teaspoon cloves, one-fourth teaspoon saleratus, one tablespoon vinegar, one teacup of chopped raisins mixed with a little flour, mix the ingredients well with hands, let it raise before baking. This is excellent. AMANDA L. FISK.

SILVER CAKE.

Two cups of flour, two cups of sugar, one-half cup of butter, half cup sweet milk, two teaspoons cream of tartar, one teaspoon of soda, the whites of eight eggs. Season to taste.

MRS. C. R. PHILLIPS.

LAYER CAKE.

Yolks of two eggs and white of one, beat thoroughly, stir in one cup of sugar, one-fourth cup melted butter, one half cup cold water, two scant cups of flour, sifted with two small teaspoons of baking powder.

FILLING.

To the white of one egg beaten to a froth, add one cup fresh raspberries, one-half cup sugar; stir well together.

MRS. C. D. ROBERTS.

ANGEL FOOD.

One cup sifted flour, (sift twice) one cup of sifted sugar, whites of eight eggs beaten to a solid froth, one

teaspoon of cream tartar, one of vanilla; put the cream tartar in the eggs and beat thoroughly, sift in the sugar, add vanilla, then the flour; beat but little, bake thirty-five minutes in a moderate oven. MRS. SETH CAIN

GOOD LAYER CAKE.

Two eggs, one cup and a half of sugar, five tablespoons of butter, two-thirds cup of milk, three cups of flour, two teaspoons of baking powder.

LILLIE SMITH.

CREAM CAKE.

One cup of sour cream, one cup of sugar, two eggs, one teaspoon cream of tartar, one-half teaspoon of soda, a little over one cup of flour; season to taste.

MRS. C. R. PHILLIPS.

CHEAP CAKE BUT GOOD.

One egg, one cup sugar, two tablespoons butter, one-half cup sweet milk, two tea-spoons baking powder, two scant cupfuls flour. Bake in layers.

FILLING.

White of one egg, two tablespoons sugar, four tablespoons corn starch, one cup sweet milk. Flavor to taste.

MRS. N. H. WINSLOW.

COFFEE CAKE.

One-half cup of sugar, one-half cup of butter, one-half cup strong coffee, one-half cup of molasses, one egg,

one cup of raisins, one teaspoon of soda, one teaspoon each of cloves and cinnamon, a little nutmeg, two cups of flour.
MRS. FREAM VAUGHN.

YELLOW CAKE.

Yolks of eight eggs, one cup of sugar, one-half cup butter, one-half cup sweet milk, one teaspoon cream of tartar, one-half teaspoon soda. Beat the yolks stiff, add the cream of tartar and soda, one cup of flour.
MRS. SETH CAIN, Medina.

BLACK CHOCOLATE CAKE.

One cup brown sugar, one-half cup butter, one-half cup sweet milk, two cups of flour, two eggs, one teaspoon soda. One cup bakers' chocolate grated, one-half cup sweet milk, two-thirds cup brown sugar, yolk of one egg, one teaspoon vanilla. Let it cook until like cream, then add the other part and bake slowly.
MRS. ELLEN SCOVILLE.

BRIDE'S LOAF.

The whites of four eggs, two cups of sugar, one cup of sweet milk, two-thirds of a cup of butter, three cups flour, two teaspooons baking powder.
MRS. ELLEN TUTTLE.

COFFEE CAKE.

Take a cup of strong coffee, one-half cup butter, one cup molasses, one cup sugar, one egg, spices to suit the taste, one cup of raisins, seeded and chopped, stir quite stiff.
MRS. MARY APPLETON.

RIBBON CAKE.

Cream together one-half cup of butter, one cup and a half of sugar, add three well-beaten eggs, two-thirds of a cup of sweet milk, three cups of flour with two teaspoons of baking powder sifted in: season and mix thoroughly, take one-third of mixture, add to it two tablespoons of molasses, one-half cup of chopped raisins, one heaping tablespoon of flour, put in a little of all kinds of spices, bake in three layers, put together with jelly. Frost the top or not as you choose. This is excellent.

MRS. SUSIE INGALSBE.

WEST END CAKE.

Two tablespoons of butter in a cup filled up with molasses, the yolks of two eggs, six tablespoons of hot water, two cups of flour, one teaspoon of soda, one teaspoon of ginger, one teaspoon of cinnamon, use the whites for frosting. Bake in layers or loaf.

MRS. CORDELIA BARNES.

CARAMEL CAKE (GOOD).

One cup white sugar, half cup butter, half cup sweet milk, one and one-half cups of flour, whites of three eggs, one tablespoon of baking powder. Bake in two layers.

FOR CARAMEL.

Melt three squares of bakers' chocolate, spread on the top of one layer and bottom of the other. Take two cups of powdered sugar, one-half cup of sweet milk, let dis-

solve and boil five minutes. Take from the stove and beat stiff. Flavor with vanilla, spread on the top of one layer and turn the chocolate part of the other layer on this. Put icing on top of cake. MRS. KATE NORTON.

CAKE WITHOUT EGGS (LAYER).

One cup sweet milk, one cup sugar, three tablespoons butter, two cups flour, two teaspoons baking powder. Season to suit the taste. ALMEDA PASK.

SPONGE CAKE.

Two eggs broken in a cup and filled up with sweet cream, one cup sugar, two cups of flour, two teaspoons of baking powder. MINNIE JONES.

LAYER CAKE.

One cup sugar, one cup sweet milk, one and a half cups flour, three tablespoons butter, stirred in with the sugar, two heaping teaspoons baking powder.

FOR FILLING.

One-half cup sweet cream, one heaping cup sugar, put on the stove and let come to a boil, when cool flavor to suit taste. If chocolate is used put it in as soon as taken from the stove, and when cool spread cakes.

ANNA M. HOUSEKNECHT.

POOR MAN'S FRUIT CAKE.

One cup sugar, one cup sour milk, one cup raisins, chopped, four tablespoons melted shortening, one teaspoon saleratus, spices of all kinds, flour to make stiff batter.

MRS. SARAH MOORE.

APPLE CAKE.

One cup sugar, half cup butter, whites of three eggs, two cups flour, half cup sweet milk, two teaspoons baking powder. Flavoring to suit the taste.

FROSTING.

One cup light brown sugar, the white of one egg beaten thoroughly, then take one and a half of green apples, grate them, beat for half an hour for layers and top of cake.

MRS. JANE TOULSON.

FRUIT CAKE (GOOD).

Two cups sugar, one cup melted butter, one cup molasses, one pound currants, one pound raisins, half pound citron, four cups flour, two teaspoons baking powder in half cup of sweet milk, six eggs, put the fruit in flour so that it will be even through the cake.

MRS. JANE TOULSON.

ORANGE CAKE.

Break two eggs in a cup, fill it up with sweet cream, add one cup sugar, and beat it all together, one and a half cups of flour, two teaspoons baking powder.

FILLING.

Make a boiled frosting of two cups of sugar, six tablespoons water, boil until it will harden on spoon, stir this into the beaten whites of two eggs, spread this between layers and cover with thin slices of orange.

DOLLIE PENDER.

WHITE CAKE.

The whites of two eggs, one cup of sugar, one-fourth cup butter, one-half cup water or sweet milk, one heaping cup flour, two teaspoons baking powder, put into flour. Season with vanilla.

CALISTA WHITE.

POOR MAN'S FRUIT CAKE.

One and one-half cups brown sugar, one half cup molasses, one cup butter, one scant cup of water or cold coffee, two eggs, two teaspoons baking powder, large cup each raisins, citron, currants, three and a half cups sifted flour, teaspoon each lemon extract, cloves, cinnamon and nutmeg. This makes two loaves.

MRS. LOIS PRICE.

SPICE CAKE.

Four eggs, leaving out the whites of two, two cups of brown sugar, one-half cup of butter, one-half cup of sour milk, one teaspoon of soda, two teaspoons of cinnamon, one teaspoon and a half of cloves, one-half teaspoon nutmeg, two cups of flour, bake in layers. Make the icing with the two whites of eggs.

MRS. HATTIE MCALPINE.

CHOCOLATE CAKE.

One whole egg, and the yolks of two, beaten light, one cup of sugar, one half cup butter scant, one-half cup of sweet milk, two cups of flour, two teaspoons of baking powder, bake in two tins, put together with a boiled frosting made of the whites of two eggs, one and a half cups

of sugar, two-thirds of a bar of German sweet chocolate, grated and warmed, put in the frosting while warm, season with vanilla, put it one fourth of an inch thick between cakes.

MRS. ISABEL WORTHINGTON.

LAYER CAKE.

One cup sugar, one egg, two tablespoons butter, stirred to a cream, one cup of sweet milk or water, two cups flour, one and a half teaspoons baking powder.

LEMON JELLY FOR CAKE.

One cup of sugar, one egg, one tablespoon flour, one lemon, grate the rind and squeeze the juice out, boil until thick, stirring all the time, put between layers of cake.

MRS. LIZZIE CHAMBERLAIN.

RACHEL'S CAKE.

Two cups white sugar, one scant cup of butter, one cup sweet milk, three heaping cups flour, three eggs, three teaspoons baking powder. This makes four large layers, or one large loaf, line tins with buttered paper.

RACHEL LINTNAR.

ROLLED JELLY CAKE.

One cup sugar, four eggs, one cup flour, one teaspoon cream of tartar, and one of soda. Use just enough sweet milk to dissolve the cream of tartar and soda.

MRS. JANE DONNAN.

SNOW CAKE.

Whites of three eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, one and a half cups flour, three teaspoons baking powder. Flavor with pine apple.

MRS. NETTIE HOWLAND.

SOFT GINGERBREAD.

One cup molasses, one cup sugar, one cup sour milk, one-half cup butter, two eggs, one heaping teaspoon soda, two teaspoons ginger. Make as thick as common cake by putting less ginger and adding cinnamon, nutmeg and lemon. It makes a nice spice cake, and you can add fruit if you choose.

ROLL JELLY CAKE.

Yolks of three eggs, two-thirds of a cup granulated sugar, beat to a cream, six tablespoonfuls of water, two teaspoons baking powder, sifted with one cup flour, the whites of the eggs beat to a froth and put into the cake last, it must be well beaten.

ICE CREAM.

Three eggs (yolks), one quart of milk, one cup sugar, one teaspoon of corn starch after cooking, beat whites of eggs, and add one pint of cream, flavor and freeze.

GERTIE RHODES.

ICE CREAM (Six quarts.)

Ten eggs, four cups sugar, one tablespoon corn starch, one teaspoon of flavoring, one gallon milk. Beat eggs, corn starch and sugar together and pour into hot milk. Have the pan of milk in another dish with water in it.

ICE CREAM.

Three quarts of rich milk, nine eggs, the whites and yolks beaten separately, four cups of sugar, flavor with vanilla, heat the milk almost to boiling, beat the yolks light, add sugar, stir well, pour hot milk to this little by little, beating all the time, put in the frothed whites and return to fire, boil in a sauce pan, set within one of hot water, stir the mixture steadily about fifteen minutes, or until it is as thick as boiled custard, pour into a bowl and set aside to cool.

MRS. MARY PIXLEY.

TO COLOR ICING FOR CAKES.

One and one-half cups sugar, put to this three tablespoonfuls of water. Let it boil on back of stove until it is waxy, or stringy, then add whites of two eggs. When thoroughly beaten add a little at a time, one-half cup currant jelly, beating it for fifteen minutes or until quite light.

MRS ORRIL F. DEUEL.

ICE CREAM FILLING FOR CAKE.

Take one pint of thick sweet cream, beat until it looks like ice cream, sweeten to taste; flavor with vanilla, blanch and chop a pound of almonds, stir into the cream, and put very thick between layers.

MRS. SETH CAIN.

CHOCOLATE CREAM FROSTING.

One cup and half of granulated sugar, one-half cup of sweet milk, boil until it ropes from the spoon, take from the stove and beat until it is like whipped cream, take one half cake of Bakers' chocolate, shave it into a saucer, and place over a tea-kettle of boiling water, after it melts, spread over the white frosting.

MRS. EMMA GUMAER.

CONFECTIONERY.

MOLASSES CANDY.

One cup of molasses, two of sugar, one tablespoon of vinegar, a piece of butter as large as a walnut, add a little vanilla and a pinch of soda.

LUELLA EATON.

BUTTER SCOTCH CANDY.

Four cups brown sugar, two tablespoons butter, vinegar to taste, two tablespoons water and a little soda, boil one-half hour, drop in cold water, and if crisp, it is done.

MRS. ELBERTIE COMSTOCK.

EXCELLENT CREAM TAFFY.

Three cups of granulated sugar, one-half cup of vinegar, one-half cup water, butter the size of a walnut; boil

without stirring until it will candy, when dropped in cool water; flavor and pour out on a buttered dish. When cold pull until white, then cut up in sticks with sharp scissors. MRS. MILLIMAN.

CHOCOLATE CARAMELS.

One cup of grated Baker's chocolate, four cups sugar, two cups of molasses, two cups of milk, butter the size of an egg, a pinch of soda and a pinch of flour. Boil one-half hour with a quick fire, stirring to keep from burning, then pour in greased pans, and mark in squares while soft. Just before removing from fire, add one teaspoon vanilla. MRS. H. C. MILLIMAN.

DRINKS.

HEALTH COFFEE.

To five large cups of wheat bran, one cup of baking molasses, mix thoroughly, brown in oven until it is the color of browned coffee. In making coffee for the table: two tablespoonfuls of the bran to one tablespoonful of coffee, pour over it a pint of cold water, let it come slowly to the boil, then pour over the amount of boiling water. The above is sufficient for six persons.

A. M. STARKWEATHER.

RASPBERRY VINEGAR.

Cover raspberries with vinegar, let stand over night, then strain. Take same quantity of sugar as juice, boil twenty minutes.

CHOCOLATE.

To a pint of boiling milk and water in equal proportions, take one tablespoon of chocolate and one of sugar, dissolve the chocolate and sugar in cold milk, stir into the milk and water while boiling, and allow all to boil ten or fifteen minutes.

H. C. B.

CANNING.

TO CAN PINEAPPLES.

Pare and cut in small pieces, put each half on separate plates, make a rich syrup of granulated sugar, just enough syrup to fill a quart can, put in one-half pineapple to each quart can; cook ten minutes and can immediately to retain the flavor.

CHARLOTTE L. POTTER.

TO KEEP PIE PLANT.

Prepare as for stewing in the spring, pack tightly into fruit cans and pump cold water in until running over. I have known this to keep over a year.

MRS. R. THAYER.

PEARS.

Use three-quarters of a pound of sugar and one lemon (with seeds taken out), to a pound of fruit. Slice the lemon and cook in a little clear water, until the rind

is tender. Dissolve the sugar in a little water, when it boils skim, put in fruit and cook until soft, take out fruit, boil down the syrup until thick, and pour over fruit. MRS. PHILIP HOUSEKNECHT.

CANNING STRAWBERRIES.

Pick over the berries and wash them. Lay them down, a layer of berries, and a layer of sugar, let stand twenty-four hours. Put in a granite kettle and scald, do not boil. When they are scalded fill the cans about half full of fruit, boil down juice and fill the cans.

MRS. PHILIP HOUSEKNECHT.

MISCELLANEOUS.

USEFUL INFORMATION.

Housekeepers may be glad to know that a tablespoonful of ammonia in one gallon of warm water will restore the color of carpets.

Rubbing warts night and morning with a moistened piece of muriate of ammonia is said to cause their disappearace without pain or scar.

Croup can be cured in one minute, and the remedy is simply alum and sugar. The way to accomplish the deed is "grater." Grate about a teaspoonful of alum, then mix with about twice its quantity of sugar, and administer as quickly as possible. Almost instantaneous relief will follow. This have been tested.

MRS. C. R. PHILLIPS.

For burns apply equal parts of lime water and raw linseed oil. If put on immediately it will not blister.

A. M.

HOW TO DRESS DUCKS.

Put a rack in boiler, let water be boiling hot, but not enough to reach the rack, wrap the ducks in flannel, place on the rack, put on boiler cover and steam just three minutes; take out and they will pick easily.

MRS. F. E. CAIN.

WASHING FLUID.

One pound Babbit's lye, one ounce of carbonate of ammonia, one ounce salts of tartar, add a little powdered borax, dissolve in a gallon of warm water; use a half to a washing. MRS. ARTHUR WHITE.

LIGHTNING LINIMENT.

For bruises, sprains, neuralgia, toothache, etc. Olive oil, two ounces; oil organum, one ounce; oil cedar, one ounce; oil sassafras, one ounce; oil cloves, two ounces; oil of spike, one ounce; alcohol, one pint; mix and apply once or twice a day as the case may require. Apply with the naked hand.

ALONZO MARBLE.

SALVE FOR CANCERS.

Take sheep sorrel in the blow, mash the juice out, strain well and dry on pewter until it will spread like salve. Spread thin on a cloth.

MRS. ABIGAIL FILKINS.

SPIRITUAL LINIMENT.

Oil sassafras, three drams; oil wintergreen, one and one-half drams; oil hemlock, three drams; oil organum, six drams; balsam of fir, three drams; gum camphor, one and one-half drams; gum guaiac, three drams; gum catechu, three drams; chloroform, three drams, alcohol, one pint.

W. R. PIERCE.

TO PREPARE BEEF TEA QUICKLY.

Broil a nice juicy piece of steak over the coals for a few moments, then cut and press the meat to extract the juice, add half a cup of water, cover and set in the oven for a few moments, pour off the juice and it will be strong and good.

TO PICKLE BEEF FOR PRESENT USE.

Cut your beef into sizable pieces, sprinkle a little salt in the bottom of the barrel only, then pack your beef without salt amongst it, when packed pour over it a brine made by dissolving six pounds of salt for each one hundred pounds of beef, in just sufficient cold water to nicely cover it, in about three weeks it is salted right for drying.

LANIE BLOOMINGDALE.

To keep meat for a few days in warm weather, pack a jar and cover with sour milk. L. B.

TO CORN BEEF.

To every one-hundred pounds of beef, without bones use four quarts salt, four pounds brown sugar, four ounce, saltpetre. Pulverize the salt-petre and mix thoroughly

with sugar and salt. Put the beef into a jar and sprinkle salt between layers, pound down cover and keep pressed down with a weight. This makes its own brine.

R. J. LUMLEY.

BEEF BRINE.

For one-hundred pounds, use seven pounds rock salt, two pounds brown sugar, two ounces salt-petre, two ounces black pepper, two of soda, two and half gallons of water. Boil, skim and put on meat while hot. Double the amount for hams.

MRS. GEORGE WEBB.

SAUSAGE.

Ten pounds of chopped meat, four ounces of salt, one ounce pepper, one-half ounce powdered sage, one-half tablespoon of ginger. Tear off strips of muslin ten inches wide and fifteen inches long, and make into bags, fill with sausage, tie the end and hang in cool place.

MRS. C. A. VAIL.

SAUSAGE.

For ten pounds meat use five tablespoons of salt, two of pepper, three of sage, one-half tablespoon of allspice.

MRS. FRANC STEVENS.

TO CURE HAMS.

Take as much coarse salt as you can put in an ordinary spider, a sprinkle of saltpetre, and about a cup of sugar. Heat and rub in the hams a few times, all you can get in each time, smoke and wrap in four folds of paper, pack in dry ashes four inches thick around each ham, and they will keep through the warmest weather. L. C. P.

Memoranda.

Fudge

2 cups white sugar (soft sugar)
1/2 " milk
1/2 " butter
2 squares Bakers chocolate
1 Tea spoon vanilla

Boil sugar, milk, & butter for ten minutes - Add chocolate and boil two or three minutes - Try in water add vinalla -

Butter Scotch

3 Tablespoons molasses
2 " " sugar
2 " " water
1 " " butter

Add a pinch of soda befor taking it up

Memoranda.

Welch Rarebit

1/4 lb cheese - 1 cup milk - 1 egg
1 table spoon of flour 1 tablespoon
of butter - Salt - Cayenne pepper to
taste

Stir cheese (grated) egg beaten
flour salt and pepper together
Heat milk hot but not quite
boiling Stir in mixture Stir
until smooth and thick enough
to coat a spoon Add butter after
turning out the light

Memoranda.

Red Rice for luncheon or ~~supper~~ vegetable dish
10 Table spoons heaping of rice 1 qt tomatoe
2 very small onions and 3 small slices of
bacon (put through grinder) a very little
paprica - Put in double boiler steam two hours

Bulgarian Beef Cold roast sliced one tea
spoon grated onion and can tomatoe - Cook one
half hour slowly

Memoranda.

Whatnots

And old English lady had a much-prized whatnot. This held a jar in which the choicest of cakes were kept from which she regaled her grandchildren and great-grandchildren.

½ c butter
½ c strained honey
1 c brown sugar
½ c sour cream
½ t. cinnamon
½ nutmeg
1 c Eng. currants
2 eggs
2 t. soda
Flour for dough stiff enough to drop from spoon. ~~Drop~~. Bake in moderate oven

Memoranda.

Dill pickles
3 qts water
1 qt vinegar
1 cup salt

Boil well. Fill all
empty space with dill
& pour hot liquid over &
seal.

Mrs Barber

Memoranda.

More Things You Should Know About Oysters

By L. MADELEINE MILLIGAN, B.| S.
Food Specialist

Oysters stand shipping very well as they remain edible for a period of from eight to ten days even when shelled, if they are kept at a low temperature. They will keep even longer and more satisfactorily if they are removed from their liquor. Shucked oysters are usually washed carefully in a number of waters and then packed in air-tight receptables which are surrounded with ice. They must not, under any circumstances become frozen although the old custom was to ship them floating in a tub with a cake of ice. This practice is no longer prevalent because of the menace to the oysters caused by melting ice.

Different opinions prevail regarding the digestibility of the oyster, although even delicate stomachs tolerate them quite frequently without discomfort, so it may therefore be concluded that their assimilation is not markedly difficult. To certain individuals however, the oyster is repellant and a brief description of their construction and composition may be of interest. First, there is the liver which in this animal is a very bulky organ and which constitutes the fleshy part; then we find a single adductor muscle which closes the valves of the shell; next to this muscle is the "mantle" which contains the "gills" or "beard." The gills really form the outer part, being slightly fringed in appearance and they furnish the test as to when the oyster is cooked. Most folks eat the entire animal while very dainty persons remove the outer fringed portion.

Because they lend themselves to so many ways of preparation, oysters are almost universally used and they appear on the menus of the most exclusive as well as the cheapest restaurants and hotels. They are especially relished by nvalids and children. [illegible]

their composition as follows: 88.3 per cent. water; 6.1 per cent. nitrogenous matter; 1.4 per cent fat; 1.9 per cent. salts and 2.3 per cent. glycogen. One dozen oysters contain only about an ounce of solid matter so they therefore contain nutriment in a very diluted form and are not considered an economic food, but their use is undoubtedly healthful and affords variety in a dietary. The total solids are about equal in amount to those of milk but a quart of oysters shucked, costs from four to five times as much as a quart of milk. Oysters, like milk, are bulky for the amount of nourishment which they contain and they are the two animal foods which are exceptional in furnishing large amounts of carbohydrate, although not in the same form.

When buying oysters in the shell, the shells should be very tightly closed and the oysters should have a good characteristic odor. You may ask to have one opened and it should not have a "ropy" or slimy appearance and should be of good color. Their appearance as well as their odor should also be carefully noted if oysters which have been opened are purchased and they should be in their own natural liquor without the addition of any water. Oysters should be eaten as soon as they have been removed from the shells and the practice of opening large quantities of them at one time and keeping them in tubs until purchased, is to be deplored; this is because of the ease with which they transmit disease germs.

Oysters are most easily digested when eaten raw, as cooking in any form, whether by grilling, scalloping or stewing, coagulates and hardens them, thereby rendering them more difficult of solu- [illegible] nach.

Memoranda.

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74 Main Street, BATAVIA, N. Y,

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